

Department of Public Health and Social Services
Division of Environmental Health
Food Establishment Inspection Report

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INSPECTION	RSN	TYPE	GRADE	INSPECTION DATE	ESTABLISHMENT NAME
Regular		<input checked="" type="checkbox"/>	13	12/27/17	JOSIES SPECIAL BAKCHAY AND FAST FOOD
Follow-up				TIME IN	TIME OUT
Complaint	<input checked="" type="checkbox"/>		RATING	1:38 PM	4:12 PM
Investigation			B	SANITARY PERMIT NO.	PERMIT HOLDER
Other:				170001614	TACHYAN, JOSIE P
ESTABLISHMENT TYPE				AREA	TELEPHONE
RESTAURANT				1	633-4383
				No. of Risk Factor/Intervention Violations	RISK CATEGORY
				0	3
				No. of Repeat Risk Factor/Intervention Violations	
				NA	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance (IN, OUT, N/O, N/A) for each numbered item. Mark "X" in appropriate box for COS and/or R.

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status				COS	R	PTS
Supervision						
1	IN	OUT	Person in charge present, demonstrates knowledge, and performs duties			6
Employee Health						
2	IN	OUT	Management awareness; policy present			6
3	IN	OUT	Proper use of reporting, restriction & exclusion			6
Good Hygienic Practices						
4	IN	OUT	N/A	N/O		6
5	IN	OUT	N/A	N/O		6
Preventing Contamination by Hands						
6	IN	OUT	N/A	N/O		6
7	IN	OUT	N/A	N/O		6
8	IN	OUT				6
Approved Source						
9	IN	OUT				6
10	IN	OUT	N/A	N/O		6
11	IN	OUT				6
12	IN	OUT	N/A	N/O		6
Protection from Contamination						
13	IN	OUT	N/A			6
14	IN	OUT	N/A			6
15	IN	OUT				6
Potentially Hazardous Food (TCS Food)						
16	IN	OUT	N/A	N/O		6
17	IN	OUT	N/A	N/O		6
18	IN	OUT	N/A	N/O		6
19	IN	OUT	N/A	N/O		6
20	IN	OUT	N/A			6
21	IN	OUT	N/A	N/O		6
Consumer Advisory						
22	IN	OUT	N/A			6
Highly Susceptible Populations						
23	IN	OUT	N/A			6
Chemical						
24	IN	OUT	N/A			6
25	IN	OUT				6
Conformance with Approved Procedures						
26	IN	OUT	N/A			6

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Mark "X" in box: If numbered item is not in compliance and/or if COS and/or R. COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status				COS	R	PTS
Safe Food and Water						
27			Pasteurized eggs used where required			1
28			Water and Ice from approved source			2
29			Variance obtained for specialized processing methods			1
Food Temperature Control						
30			Proper cooling methods used; adequate equipment for temperature control			1
31			Plant food properly cooked for hot holding			1
32			Approved thawing methods used			1
33			Thermometer provided and accurate			1
Food Identification						
34			Food properly labeled; original container			1
Prevention of Food Contamination						
35	X		Insects, rodents, and animals not present			2
36	X		Contamination prevented during food preparation, storage & display			1
37			Personal cleanliness			1
38	X		Wiping cloths: properly used and stored			1
39			Washing fruits and vegetables			1
I have read and understand the above violation(s), and I am aware of the corrective measures that shall be taken.						
Person in Charge (Print and Sign)						
VON CABRAL						
Date: 12/27/17						
DEH Inspector (Print and Sign)						
J. QUIZ EPD I						
Follow-up (Circle one): YES NO						
Follow-up Date: 1/27/18						

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Division of Environmental Health

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ESTABLISHMENT NAME JOSE'S SPECIAL BATHY AND FAST FOOD		LOCATION (Address) LOT 3 TRACT 217 DEDEDO GUAM
INSPECTION DATE 12, 27, 17	SANITARY PERMIT NO. 170001614	PERMIT HOLDER TACUYAN, JOSIE P

TEMPERATURE OBSERVATIONS

Item/Location	Temperature (° F)	Item/Location	Temperature (° F)
SAUSAGE SPAGHETTI / BUFFET LINE	128	PORK SQUASH / BUFFET LINE	103
FISH IN EGGS / BUFFET LINE	26.5	COOKED PORK A RIGIDE	42.5
FRIED CHICKEN / BUFFET LINE	21.5		
FRIED FISH / BUFFET LINE	114.0		
FRIED RICE / BUFFET LINE	107.5		
PORK TINO LA / BUFFET LINE	145.0		
CHICKEN TINO LA / BUFFET LINE	174.0		
PORK STOMACH / BUFFET LINE	163.5		
COOKED RICE / RICE COOKER	173.5		
DEER BACK PIRS / BUFFET LINE	163.5		

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

	A REGULAR INSPECTION WAS CONDUCTED ON THIS DATE BASED ON A COMPLAINT RECEIVED ON 12/26/17, REGARDING MAGGOTS IN CUSTOMER'S FRIED CHICKEN TAKE OUT ORDER. THE COMPLAINT WAS UNSUBSTANTIATED. PREVIOUS ASSESSMENT DATED 3/31/15.	
	THE FOLLOWING VIOLATIONS WERE OBSERVED:	
19	PHF/TCS FOODS HELD BELOW 140°F ON THE BUFFET LINE. ALL PHF/TCS FOODS SHALL BE HELD AT 140°F AND ABOVE FOR HOT HOLDING TO PREVENT THE RAPID GROWTH OF BACTERIA. THE FOODS NOT MEETING TEMPERATURE REQUIREMENTS WERE DISCARDED.	COS
35	A FLY WAS OBSERVED IN THE BUFFET AREA, AND ANOTHER IN THE KITCHEN PREP AREA. OBSERVED GAPS IN THE FRONT ENTRANCE DOORS AND THE BACK EXIT SCREEN DOORS OF THE KITCHEN. THE PRESENCE OF PESTS SHALL BE PREVENTED AND ALL OUTER OPENINGS SHALL BE SEALED. THIS IS TO PREVENT THE ENTRY OF PESTS AND CONTAMINATION OF FOOD/EQUIPMENT.	1/27/18

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

Person in Charge (Print and Sign) VON CABRAL	Date: 12/27/17
DEH Inspector (Print and Sign) T. SHIMIZU	Date: 12/27/17

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Division of Environmental Health

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ESTABLISHMENT NAME JOSE'S SPECIAL BAKCHON AND FAST FOOD		LOCATION (Address) LOT 3 TRACT 247 DEDEO GUAM
INSPECTION DATE 12/27/17	SANITARY PERMIT NO. (7000) 1614	PERMIT HOLDER TACUYAN, JOSE P

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

36	SPLASH GUARDS NOT PROVIDED IN BETWEEN THE HAND SINK AND THE FOOD PREP SINK / PREPARATION COUNTER IN THE KITCHEN. A SPLASH GUARD SHALL BE PLACED BETWEEN THE HAND SINK AND THE FOOD PREP SINK / PREPARATION COUNTER IN ORDER TO PREVENT CONTAMINATION AND FOOD AND EQUIPMENT.	1/27/18
38	WIPING CLOTHS NOT STORED IN SANITIZER BETWEEN EACH USE. WIPING CLOTHS SHALL BE STORED IN SANITIZER TO PREVENT BACTERIAL GROWTH.	1/27/18
42	SINGLE SERVICE ARTICLES NOT STORED PROPERLY IN BUFFET AREA. SINGLE SERVICE ARTICLES SHALL BE STORED PROPERLY TO PREVENT CONTAMINATION PRIOR TO USE.	1/27/18
44	REFRIGERATOR DOOR SEALS IN DISREPAIR IN THE STORAGE AREA. ALL REFRIGERATION EQUIPMENT SHALL BE IN GOOD REPAIR TO ENSURE FOOD IS STORED AT PROPER TEMPERATURES.	1/27/18
45	CHEMICAL TEST KITS NOT PROVIDED. ONE OF THE THREE COMPARTMENT SINK FAUCETS IS IN DISREPAIR. CHEMICAL TEST KITS SHALL BE PROVIDED TO ENSURE PROPER STRENGTH OF SANITIZER. THREE COMPARTMENT SINK SHALL BE IN GOOD REPAIR TO ENSURE ALL EQUIPMENT AND UTENSILS ARE THOROUGHLY WASHED.	1/27/18
46	ACCUMULATION OF GREASE ON THE STOVE, ACCUMULATION OF STAINS ON THE ^{SHOWING} WALLS (KITCHEN) ACCUMULATION OF FOOD PARTICLES AND GREASE ON BUFFET LINE FLOOR AREA AND EQUIPMENT. ALL NON-FOOD CONTACT SURFACES SHALL BE CLEANED AS OFTEN AS NEEDED TO PREVENT THE ATTRACTION OF PESTS.	1/27/18

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Person in Charge (Print and Sign) JOSE CABRAL	Date: 12/27/17
DEH Inspector (Print and Sign) J. CRUZ	Date: 12/27/17

Department of Public Health and Social Services
Division of Environmental Health

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ESTABLISHMENT NAME JOSIE'S SPECIAL BAKERY AND FAST FOOD		LOCATION (Address) LOT 3 TRACT 217 DEDEDO GUAM
INSPECTION DATE 12/27/17	SANITARY PERMIT NO. 170001614	PERMIT HOLDER TACUYAN, JOSIE P

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

47	HOT WATER NOT PROVIDED FOR THE THREE COMPARTMENT SINK FAUCET IN DISREPAIR. HOT WATER SHALL BE PROVIDED FOR ALL COMPARTMENTS OF A THREE COMPARTMENT SINK TO ENSURE ALL EQUIPMENT IS THOROUGHLY WASHED.	1/27/18
49	AIR GAP/BACKWATER VALVE NOT PROVIDED FOR MANUAL WAREWASHING SINKS, MECHANICAL WAREWASHING SINK, AND FOOD PREPARATION SINK. AIR GAP/BACKWATER VALVE SHALL BE PROVIDED FOR ALL FOOD/FOOD EQUIPMENT SINKS TO PREVENT THE BACK UP OF SEWAGE.	1/27/18
52	ACCUMULATION OF STAINS ON THE WALLS OF THE KITCHEN. ALL WALLS SHALL BE CLEANED AS OFTEN AS NEEDED TO PREVENT ATTRACTION OF PESTS AND ANY UNSANITARY CONDITIONS. PHOTOS WERE TAKEN. REMOVED A PLACARD NO : ISSUED B PLACARD NO.: 01002 BRIEFED PIC ON THIS INSPECTION REPORT.	1/27/18

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Person in Charge (Print and Sign) VON CABRAL	Date: 12/27/17
DEH Inspector (Print and Sign) T. SHIMIZU EPH I	Date: 12/27/18

White: DPHSS/DEH Yellow: Food Establishment